

CHERRY TIME



Raw Cherries.*

The raw cherries should be kept in the ice box until needed. Serve with stems still on in glass bowl, with fragments of ice scattered among them. The dish is one of the prettiest of fruits for table decoration.

Roly-Poly.

Sift 1 teaspoon of salt and 3 teaspoons of baking powder into 1 pint of flour. Rub into this 1 tablespoon of butter and moisten with enough milk to make a rather stiff dough. Lay on the board and pat into a rectangular shape. Put